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PTO/SB/08B (08-00)

Approved for use through 10/31/2002. OMB 0651-0031)

U.S. Patent and Trademark Office: U.S. DEPARTMENT OF COMMERCE

Substitute for form 1449A/PTO				Complete if Known			
INFORMATION DISCLOSURE STATEMENT BY APPLICANT <i>(use as many sheets as necessary)</i>				Application Number	10/614,962		
Sheet	1	of	5	Filing Date	July 8, 2003		
				First Named Inventor	Vernon D. Karman et al		
				Group Art Unit	3721		
				Examiner Name			
				Attorney Docket number 4767-00016			

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*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
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Examiner Signature	<i>John R.</i>			Date Considered	6/29/04	

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				Attorney Docket number	
				4767-00016	

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				Group Art Unit	3721
				Examiner Name	
Sheet	4	of	5	Attorney Docket number	4767-00016
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Examiner Signature	<i>G. Karman</i>	Date Considered	6/24/04
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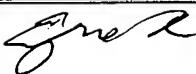
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		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
							YES	NO

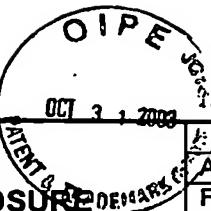
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Sheet

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Examiner
Signature

A handwritten signature in black ink, appearing to read "Vernon D. Karman".

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